

LA CAVE

WINE & FOOD HIDEAWAY

VEGETARIAN

- Baby Kale Salad, Shaved Apple, Goat Cheese, Almond Vinaigrette – 14
- Beet and Burrata Salad, Arugula, Dijon Vinaigrette – 15
- Onion Soup, Puff Pastry, Gruyère Cheese – 13
- Three Bean Salad, Avocado, Roasted Artichoke, Ice Wine Vinaigrette – 13
- Mexican Street Corn, Cotija Cream, Sriracha Aioli Flatbread – 18
- Cavatelli Pasta, Tomatoes, Lemon, Basil – 17
- Warm Salt-Roasted Beets, Whipped Goat Cheese, Pistachio – 14
- Tomato, Micro Mozzarella, Capers Flatbread – 17

VEGAN

- Warm Salt-Roasted Beets, Vegan Cheese, Pistachio – 13
- Sliders, Caramelized Onions, Sweet Chili, Arugula – 15
- Seasonal Vegetables, Marinara Sauce Flatbread – 17
- Tofu Meatballs, Marinara, Almond Cream – 14
- Fettuccine, Lemon Herb Vinaigrette, Tomatoes – 16
- Gardein™ Chick'n, Celery Root Purée, Lemon Capers Sauce – 17

VEGAN DESSERT

- Three Scoops of Seasonal Vegan Ice Cream – 10
- Tapioca Pudding with Fresh Berries – 10

FISH & SHELLFISH FREE

- Gorgonzola Salad, Bibb Lettuce, Pickled Onions, Crispy Prosciutto – 14
- *Beef Carpaccio, Mushrooms, Crispy Capers, Truffle Aioli – 17
- Baby Kale Salad, Shaved Apple, Goat Cheese, Almond Vinaigrette – 14
- Warm Salt-Roasted Beets, Whipped Goat Cheese, Pistachio – 14
- Chicken, Thai Basil, Sweet and Sour Chili, Red Onion, Garlic Aioli Flatbread – 20
- Moroccan Chicken Skewers, Pear Chutney, Tzatziki, Pita – 18
- Truffle Mushroom Grits, Pecorino – 13
- **Bacon and Egg" Fettuccine, Prosciutto, Sunny Side Egg – 17
- *Beef Filet, Caramelized Onions, Mushrooms, Blue Cheese Flatbread – 20
- *Bacon Wrapped Dates, Blue Cheese Fondue – 15
- *Mini Burgers, Chipotle Mayo, Mushroom Duxelle - 17
- *Beef Filet Crostini, Blue Cheese, Truffle Cream– 24

GLUTEN FREE

- Warm Salt-Roasted Beets, Goat Cheese, Pistachio – 14
- *American Wagyu Skirt Steak, Baby Zucchini, Truffle Gremolata - 27
- Charred Octopus, Crispy Fingerling Potatoes, Fava Bean Purée – 23
- Braised Short Rib, Corn Purée, Pickled Vegetables - 25
- *Blackened Salmon, Ginger Marmalade, Shaved Baby Carrots – 22
- *Pacific Halibut, Broccolini, Togarashi Butter – 21

DAIRY FREE

- *Salmon Sashimi Tostada, Pickled Red Onions, Sesame Soy Dressing – 17
- *Thai Snapper Ceviche, Asian Pear, Habañero – 17
- Three Bean Salad, Avocado, Roasted Artichoke, Ice Wine Vinaigrette – 13
- Jumbo Lump Crab Lettuce Cups, Citrus Segments – 17
- *Cajun Spiced Sea Scallops, Braised Greens- 21
- Shrimp, Shishito Peppers, Orange Glaze - 21
- *Crispy Ahi Tuna, Soybean Wasabi – 19

Please ask your server about modified options

*Consumption of raw and undercooked MEAT, POULTRY, SEAFOOD, SHELLSTOCK, or EGGS may increase your risk of food-borne illnesses.